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USDA

DALLAS, TEXAS

Club News

MARCH 1959

VOLUME X NO. V

USDA CLUB PLANS DANCE

The first annual USDA Club Spring Dinner-Dance has been planned for Friday, April 24th.

Helen La Rosa, Committee Chairman, announced that the affair will be held at the Hensley Field Officers' Club. The dinner will be a choice of prime rib of beef or fried tenderloin of trout. The bar at the club will be open and beer and mixed drinks will be served at a nominal charge. Because of base rules, it will not be possible for persons attending to bring their own liquor with them.

Tickets for this affair will be sold at \$2.50 per person, and each employee will be limited to two tickets. This limit must be made because the Officers' Club has facilities to serve only 285 people, so get your tickets early and be assured of a reservation. No tickets will be available after April 20th.

Tickets for the Dinner-Dance should be in the hands of your USDA Club representative by next Monday. They will be allocated to each unit on the basis of the number of employees in each unit. Plan now to support this activity of your USDA Club.

INFORMATION PLEASE



DR. O. H. GRAHAM

Inspector in Charge, Dallas Sub-Station, Meat Inspection Branch, Agriculture Research Service, is a native of North Carolina and a graduate of Auburn University, Alabama.

The USDA Club's policy of broadening acquaintanceship among the various agencies of Agriculture is furthered in this issue with a thumb-nail sketch of meat inspection, an old line agency with 52 years of continuous service. We think this is an activity of the Department which should be better understood by all. Federal meat inspection is required of only meat or meat products shipped in interstate commerce, and the little purple stamp marked "U.S. Inspected & Passed" is a symbol of wholesomeness as well as a number of

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AWARDS

Initiative and extra effort in behalf of the U.S. Department of Agriculture, paid off recently for Harold C. Bryson, Chief of the Southwest Marketing Information Service, Dallas. He received USDA's Certificate of Merit, with a cash award of \$250, for material he prepared on the Packers & Stockyards Act.

Involved were press releases, pamphlets and a long-range plan to inform livestock producers, handlers and the general public about operations of the P & S Act. These materials have been used widely in other areas and are credited with expediting and reducing costs of posting and supervising livestock markets under the program.

Paul Phillips, Food Distribution Division, received a Certificate of Merit and a \$75.00 cash award for a suggestion resulting in an improvement in operations. Paul, in charge of FDD's Plentiful Foods Program in the Southwest Area, developed a Plentiful Foods Program newspaper mat service designed to meet the needs of newspapers using food information.

- INSPECTION -

other safeguards of health. Many establishments apply for and receive, if they meet Federal standards, meat inspection sanction because industry realizes the value of having the guidance and consumer appeal of a federally inspected plant. Most of the expense is borne by the Federal government so wise buyers will look for the label "U.S. Inspected & Passed".

The agency follows the processing of the animal from the pen to the truck, package or container, beginning with the services of qualified Veterinarian Inspectors, detectors of disease or unwholesome conditions, who are assisted by lay inspectors. Last year on post mortem inspection, alone, 260,295 animals were condemned for reasons of disease or unwholesomeness. All proposed labels used on packages or containers are carefully scrutinized & studied by local inspectors before being submitted for approval to the trade & label section in Washington. Briefly this consists of search for misleading appearance, such as colored cellophane to make meat appear different, verifying ingredient statements to be exactly as represented on the label and many other aspects to insure a truthful representation of the product. The great value that sanitation bestows in meat inspection, of course, cannot be overlooked and is a constant duty for all employees to see that it is maintained and improved.

A recent quotation from a meat-inspection publication expresses the goal of this phase of the agency very well. "Sanitation is a way of life. It is the quality of living that is expressed in the clean home, the clean farm, the clean business and industry, the clean neighborhood, the clean community. Being a way of life, it must come from within the people; it is nourished by knowledge and grows as an obligation and an ideal in human relations." This agency has made great contributions to our improved standard of living through the awareness to proper sanitation.

The use of preservatives in meat products must be carefully controlled since many of them are poisonous when used excessively. Poisoning of ten children from 1½ to 10 years of age by excessive amounts of nitrite in wieners occurred in Louisiana during the latter part of 1955. An additional case involving two children, with the subsequent death of one, has been reported from Florida. This report emphasizes the extremely dangerous characteristic of some preservatives. None of the products involved was identified as having originated in a federally inspected establishment.

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When a man gets too big for his britches, it is usually easy to fill his shoes.

TRAVEL CLUB
PLANS TRIPS

The USDA Travel Club, part of the Employee Welfare and Activities Program, has planned many local and overseas trips for this year. These trips provide USDA employees an opportunity to explore the field of travel at reduced rates.

Trips are planned to England & Scandinavia, England & Continental Europe, Hawaii, and many of the National Parks in the USA.

For further information about costs, dates, and membership in the club, write to Welfare & Activities Office, 1066 South Building, U.S. Department of Agriculture, Washington 25, D. C.

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Dear Editor:

Thank you very much for the nice surprise of the ten dollar check.

As much as I can use the money at this time, I also appreciate the fact that the Club hasn't forgotten me. Some of my fondest memories of my government career in Dallas have been associations with the USDA Club.

I am looking forward to being back with you within a few weeks.

Sincerely,

Mildred Yeager

TO YOUR HEALTH

By Jean Morgan

Proper diet is essential to good health. The food you eat daily may satisfy your appetite, but does it supply your actual body needs? Nutritionists have classified the essential foods of a well-balanced diet into four basic groups:

I. Milk group: Two or more cups daily for adults. (Cheese, ice cream, and milk used in other foods may be substituted.)

II. Meat group: Two or more servings daily. (Includes all meats, poultry, and eggs with dry beans or peas as substitutes)

III. Vegetable-Fruit group: Four or more servings daily. (Should include citrus fruits and particularly green and yellow vegetables.)

IV. Bread and Cereal group: Four or more servings daily. (Should be whole grain, enriched, or restored and includes macaroni, rice, noodles, and spaghetti.)

The servings indicated will supply the nutrients essential to an adequate diet. Add other foods not specified to complete your meals and to meet your specific needs. For example, if you are underweight, you should include foods for additional calories.

Remember that it is

important to eat three well-balanced meals a day. Poor eating habits such as skimpy breakfasts and light lunches can make you irritable and weak, causing inefficiency. Also, proper eating is a means of building body resistance to disease. Improve your eating habits and you will look better, feel better, and have better health!

SAFETY NOTE: Did you know that proper eating can affect safety? Studies show that employees who skip breakfast are more prone to accidents. Lack of energy causes lack of alertness - and you must be alert to prevent accidents!

* * *

YOUR LETTER OF--

The four components of the "4S Formula" for better letters are: Shortness. Simplicity. Strength. Sincerity. These four components are stressed in the Plain Letter Workshops, currently being given in the Dallas Commodity Office by Mr. John Watson of the General Services Administration Regional Office. To date, several of these workshops have been completed primarily for Commodity Office personnel; however, some people from the Audit Division of CSS and the Food Distribution Division of AMS have attended. These workshops are spaced over four days and include instructions each day for about two hours.

By using a seminar-type program, each member of

the workshop has an opportunity to participate actively in revising, composing, and discussing various types of correspondence. A Number of cleverly designed slides help to emphasize the cardinal points of effective and sincere letter writing. The materials used in the workshop were developed by the General Services Administration.

Your USDA Club, with the cooperation of the Food Distribution Division, has made arrangements for another "Plain Letters" workshop. The workshop will be held in the conference room of the CSS Office in the Merchandise Mart Building on April 21-24. If you are interested in attending this workshop, have your supervisor contact Otis Cowser, EXT. 2218 for registration.

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HELP WANTEDFOR SALE OR TRADE

I have a good selection of dogs which I must place in a good home immediately. Reasonable, or make me an offer.

- 1 Springer Spaniel F
(Papers)
- 1 Collie Spitz F
(No Papers)
- 2 German Shepherds M
(Papers)
- 4 German Shepherds F
(Papers)
- 1 Dachshund F
(No Papers)

Also, if you know of anyone with a male Siamese cat, call Billye Frey, Ext. 2365.

THE USDA CLUB

The USDA Club program reaches back to 1920, when Edwin T. Meredith was Secretary of Agriculture. During a cross-country field trip that year, he visited Department offices in various cities enroute. He frequently found, to his dismay, that employees of one agency did not know the employees of other Department agencies in the same city, and in some cases did not know the agency in question was a part of the Department. Too often they had only a casual knowledge of the work of agencies other than their own. This situation was as true for the administrative heads of the local offices as for employees at lower levels in the organization.

Secretary Meredith immediately recognized the need for a means which would help to correct this situation. He suggested that local organizations be formed which would bring Department employees in field centers together in one "family group." They would thereby increase their personal acquaintance and their knowledge of the work of all Department agencies.

The first USDA Club was organized in San Francisco. Others in Denver, Colorado; Albuquerque, New Mexico; Portland, Oregon; and New York City quickly followed. By the middle of 1926 there were 29 USDA Clubs in 22 States. A brief paragraph in "Bulletin of Personnel Administration No. 10" issued in February 1939, requested comments from

active, inactive, and potential Clubs. The many enthusiastic letters received clearly proved the need for a definite, aggressive USDA Club program. Objectives were set up based on a study of the early clubs and the activities of the Department. In each locality where there was a possibility of a USDA Club, an organizing committee composed of one representative from each agency was set up.

Since that early effort many more USDA Clubs have been organized. Experiences in succeeding years have strengthened their program to more fully meet objectives. A few have disbanded due to reorganizations which have transferred away the majority of their agencies and personnel. Today, there are 84 USDA Clubs in 40 States and Puerto Rico. They have grown and are active in varying degrees.

If one word were to be selected to describe the USDA Clubs, the word "variety" would undoubtedly be the most apt. Employees of differing capabilities, interests, and work assignments comprise the membership of the clubs. The public they serve likewise represents a wide range of differing demands for assistance and information. It is not surprising then that each club's program of activities is different and that programs and projects of one group are adapted rather than adopted by others.

Participation in USDA Club activities has developed a consciousness on the part of employees of their obligation

PORK HEADS USDA'S APRIL LIST OF PLENTIFUL FOODS

The current supply of pork is sufficient to rate the feature spot on the USDA's April list of plentiful foods for this area.

This list also includes many other energy foods that go well with increased spring activity. Lamb has taken a spot on the list. Broilers and fryers continue plentiful, as do eggs, milk and other dairy products, peanuts and peanut products. And with pork plentiful, lard is too.

Potatoes, cabbage and canned peas are still sufficiently abundant to rate the plentiful tag.

Honey and walnut supplies also continue plentiful and they complete the April list.

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as public servants to become familiar with the varied services of the Department. Employees whose work brings them into daily contact with the public recognize the importance of having a general knowledge of the work of the Department. They have taken the lead in providing fellow employees whose contact is less frequent with the knowledge and desire to creditably represent the Department in its dealings with the public. Good public relations often depend on the ability either to answer an inquiry or know where to refer it.